

## HOMES FOR THE AGED

### ONSITE FACILITY INSPECTION - FOOD SERVICE/KITCHEN

Facility: \_\_\_\_\_ Facility #: \_\_\_\_\_ Inspection Date: \_\_\_\_\_

<b>R325.1951</b>	A home shall meet the food and nutritional needs of a resident
<b>R325.1952</b>	(1) A home shall <u>offer</u> 3 meals daily to be served to a resident at regular meal times. A home shall make snacks and beverages available to residents.
	(2) A home shall work with residents when feasible to accommodate individual preferences.
	(3) A home shall assure that the temporary needs for meals delivered to a resident's room are met.
	(4) Medical nutrition therapy, as prescribed by a licensed health care professional and which may include therapeutic diets or special diets, supplemental nourishments or fluids to meet the resident's nutritional and hydration needs, shall be provided in accordance with the resident's service plan unless waived in writing by a resident or a resident's authorized representative.
	(5) A home shall prepare and serve meals in an appetizing manner.
	(6) A home shall provide a table or individual freestanding tray of table height for a resident who does not go to a dining room.
<b>R325.1953</b>	<b>Menus.</b>
	(1) A home shall prepare and post the menu for regular and therapeutic or special diets for the current week. Changes shall be written on the planned menu to show the menu as actually served.
	(2) A home shall maintain a copy of all menus as actually served to residents for the preceding 3 months.
<b>R325.1954</b>	The home shall maintain a record of the meal census, to include residents, personnel, and visitors, and a record of the kind and amount of food used for the preceding 3-month period.
<b>R325.1976</b>	<b>Kitchen and dietary.</b>
	(1) A home shall have a kitchen and dietary area of adequate size to meet food service needs of residents. It shall be arranged and equipped for the refrigeration, storage, preparation, and serving of food, as well as for dish and utensil cleaning and refuse storage and removal.
	(2) The kitchen and dietary area shall be equipped with a lavatory for handwashing. Each lavatory shall have a goose neck inlet and wrist, knee, or foot control. Soap and single service towels shall be available for use at each lavatory.
	(3) The kitchen and dietary area shall be restricted to kitchen and dietary activities.
	(4) Separate personnel dining space shall be provided.
	(5) The kitchen and dietary area, as well as all food being stored, prepared, served, or transported, shall be protected against potential contamination from dust, flies, insects, vermin, overhead sewer lines, and other sources.
	(6) Food and drink used in the home shall be clean and wholesome and shall be manufactured, handled, stored, prepared, transported, and served so as to be safe for human consumption.
	(7) Perishable foods shall be stored at temperatures which will protect against spoilage.
	(8) A reliable thermometer shall be provided for each refrigerator and freezer.
	(9) An individual portion of food which is served and not eaten shall be destroyed.

	(10) A separate storage area for poisonous material shall be provided away from food service and food storage areas. Poisonous material shall be identified as such and shall be used only in a manner and under such conditions that it will not contaminate food or constitute a hazard to residents, personnel, or visitors.
	(11) Food service equipment and multi-use utensils shall be of such design and material as to be smooth, easily cleanable, and durable.
	(12) Food service equipment and work surfaces shall be installed in such a manner as to facilitate cleaning and be maintained in a clean and sanitary condition, and in good repair.
	(13) A multi-use utensil used in food storage, preparation, transport, or serving shall be thoroughly cleaned and sanitized after each use and shall be handled and stored in a manner which will protect it from contamination.
	(14) A single service eating or drinking article shall be stored, handled, and dispensed in a sanitary manner and shall be used only once.
	(15) Ice used in the home for any purpose shall be manufactured, stored, transported, and handled in a sanitary manner.
	(16) A storage area for housekeeping items and a janitor's closet shall be provided convenient to the kitchen and dietary area.
	(17) If food service is provided from an outside service, then that service shall be licensed under the requirements of the citation.
<b>R325.1964</b>	<b>Interiors</b>
	(6) Each area of the home shall be provided with lighting commensurate with the use made of each area and in accordance with generally recognized standards.
	(9) Ventilation shall be provided through the facility in the following manner: (a) A room shall be provided with a type and amount of ventilation that will control odors and contribute to the comfort of occupants. (b) Bathing rooms, beauty shops, toilet rooms, soiled linen rooms, janitor closets, and trash holding rooms shall be provided with a minimum of 10 air changes per hour of <u>continuously operated exhaust ventilation</u> that provide discernable air flow into each of these rooms.
	(11) A doorway, passageway, corridor, hallway, or stairwell shall be kept free from obstructions at all times.
	(12) A floor, wall, or ceiling shall be covered and finished in a manner that will permit maintenance of a sanitary environment.
<b>R 325.1970</b>	<b>Water supply systems.</b>
	(3) A physical cross-connection shall not exist between water systems that are safe for human consumption and those that are, or may at any time, become unsafe for human consumption.
	(4) Minimum water pressure available to each plumbing fixture shall exceed 20 pounds per square inch.
	(5) The plumbing system shall be designed and maintained so that the possibility of back flow or back siphonage is eliminated.
	(6) The plumbing system shall supply an adequate amount of hot water at all times to meet the needs of each resident and the functioning of the various service areas.
<b>R325.1972</b>	<b>Solid wastes.</b>
	All garbage and rubbish shall be kept in leakproof, nonabsorbent containers. The containers shall be kept covered with tight-fitting lids and shall be removed from the home daily and from

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	the premises at least weekly.
<b>R325.1978</b>	<b>Insect and vermin control.</b> (1) A home shall be kept free from insects and vermin.
	(2) Pest control procedures shall comply with MCL 324.8301 et seq.
<b>R325.1979</b>	<b>General maintenance and storage.</b> (1) The building, equipment, and furniture shall be kept clean and in good repair.
	(2) A room shall be provided in the home or on the premises for equipment and furniture maintenance and repair and storage of maintenance equipment and supplies.
	(3) Hazardous and toxic materials shall be stored in a safe manner.
<b>R325.1980</b>	<b>Soap and single use towels</b> shall be available for the use of employees and visitors. Use of the common towel is prohibited.